



USA \$ 16,77

Barbera D'Asti

Serve at 18°

Colour: ruby red

Flavour: mild and fruity, with raspberry and plum

Taste: full bodied, velvety, pleasantly dry

Food matching: highly flexible. Superb with meat based dishes.



Giaiet

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Year

2019

Grape Variety

Barbera

Vineyard

Cultivation system: espalier cultivation - guyot pruning

Yield per hectare: 8.500 kg

Soil: sandy and clayey

Harvesting: manual

Winemaking

Fermentation case: stainless steel, temperature-controlled tanks

Fermentation temperature: 28/30°C

Fermentation time: 6/8 days

Malolactic fermentation at: 20°C

Ageing: 6 months in steel tanks

Tasting Notes

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Alcoholic Content

12.5% vol

Ageing potential

Excellent during the first two years following the grape harvest

Packaging information

Bottle size: 75 cl

Bottles per case: 6

Shelves: 4

Cases per layer: 25

Cases per pallet: 100

Case size: 23 x 15.5 x 32

Full case weight: 7.7 kg

Pallet: 80*120*170 euro-epal

EAN: 8029591002790

Voor prijs / leveringscondities:

❖ Contact Mr. Pieter Dubbeld +31 (0) 10.307.2291 – peter@catcolne.com

Price free delivered USA \$ 16,77 per bottle

For orders and information in USA please contact

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